

LUNCH

Monday to Saturday 11 a.m. to 4 p.m.

Sandwiches

Served with local mixed greens or pommes frites

Add a cup of clam chowder for **3**

Reuben 15

Marble rye, house cured
Kobe beef brisket, braised cabbage, Gruyere
cheese, Russian dressing

Roasted Mushrooms and Cheese 14*

Melted Fontina Val D Aosta, roasted
Shiitake mushrooms, heirloom tomato,
summer greens, roasted garlic aioli

Fireside Country Natural Beef Burger (half pound) 15

Point Reyes blue cheese butter,
caramelized onion, roasted garlic aioli, Pane
d'Amore bun

Salads

Asian Salad 11*

Local greens, Mandarin oranges, purple
cabbage, carrots, toasted almonds, crispy
wontons, sesame-ginger vinaigrette

Add: grilled chicken or coconut shrimp 6

Classic Caesar 9

Hearts of romaine, Parmigiano-Reggiano,
white anchovies, garlic croutons, Caesar
dressing

Add: grilled breast of chicken 6

Chicken Apple 15

Honey crisp apples, Red Dog Farm greens,
Point Reyes blue cheese,
fresh berries, candied hazelnuts,
Champagne vinaigrette

Ludlow Cobb 16

House smoked salmon, hard cooked farm
eggs, Apple-wood smoked bacon,
tomatoes, avocado, creamy buttermilk

*Indicates a vegetarian dish

Consumption of raw or uncooked meats, poultry, fish and shellfish may be a health risk.
A 20% Gratuity may be added to parties of six or more.

LUNCH

Monday to Saturday 11 a.m. to 4 p.m.

Soups

Served with Pane d'Amore baguette and
European style butter

Daily Soup

Cup 4 Bowl 6

Onion Soup 'Au Gratin' 12

Caramelized sweet onions, Pane d'Amore
croutons, dash of Cognac and Comté

Northwest Clam Chowder

Cup 6 Bowl 8

Entrées

Chef Dan's Mac and Cheese 13

Niman Ranch ham and Comté

The Fireside Pizza 15

Artisan pepperoni, roasted Shiitake
mushrooms, black olives, mozzarella
cheese, rich tomato sauce

Veggie Pizza 14*

Basil pesto, fresh mozzarella,
sliced Roma tomatoes, balsamic gastrique,
micro greens

Steak Frites 18

Country Natural Beef flat iron, Madeira
deglaze, pommes frites, mixed greens

Coconut Shrimp 14

Ginger fried rice, Napa cabbage slaw,
sweet chili sauce

Local Steamer Clams 14

Simmered in a broth of fresh herbs, garlic,
white wine, Plugra butter and lemon

Fish and Chips 15

Ale battered wild Alaskan true cod,
served with pommes frites

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